CHRISTMAS FESTIVE MENU

An indulgent festive menu, served throughout December

2 courses - £35.95pp

3 courses - £39.95pp

TO START

Soup of the day Sourdough (GFA, DF)

Crispy panko Brie festive ginger chutney

Prawn cocktail
Mary-rose sauce, sourdough (DF)

THE MAIN COURSE

Turkey & smoked bacon Paupiette roast potatoes, carrots, seasonal greens & turkey gravy (GF, DFA)

Pan roasted Loch salmon Crab cake, buttered kale, celeriac puree, Rosemary & shrimp butter sauce (GF)

Beetroot Wellington seasonal vegetables

A SWEET TREAT

Christmas Pudding brandy sauce & Chantilly cream (GF)

Coffee Pannacotta
Orange sauce & honeycomb (GF)

Sticky Toffee Pudding rum & raisin ice-cream

British cheese plate Croxton stilton, black bomber cheddar, somerset brie, oat cakes, honey chutney

A FESTIVE FAREWELL

Petit fours & coffee

GF = GLUTEN FREE GFA = GLUTEN-FREE AVAILABLE V = VEGETARIAN VG = VEGAN DF = DAIRY-FREE

